FR GUIDE D'UTILISATION
EN USER GUIDE

Four
Oven

De Dietrich

FR 02

EN 20

Dear Customer,

*You have just acquired a **DE DIETRICH** oven and we would like to thank you.*

Our research teams have created this new generation of appliances for you. Their quality, appearance, functions and technological advances make them exceptional products, showcases of our unique know-how.

*Your new **DE DIETRICH** oven will blend harmoniously into your kitchen and perfectly combine cooking performance and ease of use. We wanted to offer you a product of excellence.*

*In the line of **DE DIETRICH** products, you will also find a wide range of cookers, hobs, ventilation hoods, dishwashers, and refrigerators, all of which can be built in and coordinated with your new **DE DIETRICH** oven.*

Of course, in an ongoing effort to better satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).

You can also log onto our site:
***www.dedietrich-electromenager.com** where you will find our latest new ideas and useful additional information.*

DE DIETRICH
Setting New Values

www.dedietrich-electromenager.com

As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on advances to their technical, functional and/or aesthetic properties.

Important:
Before installing and using your appliance, please read this Installation and Usage Guide carefully, as it will allow you to quickly familiarise yourself with its operation.

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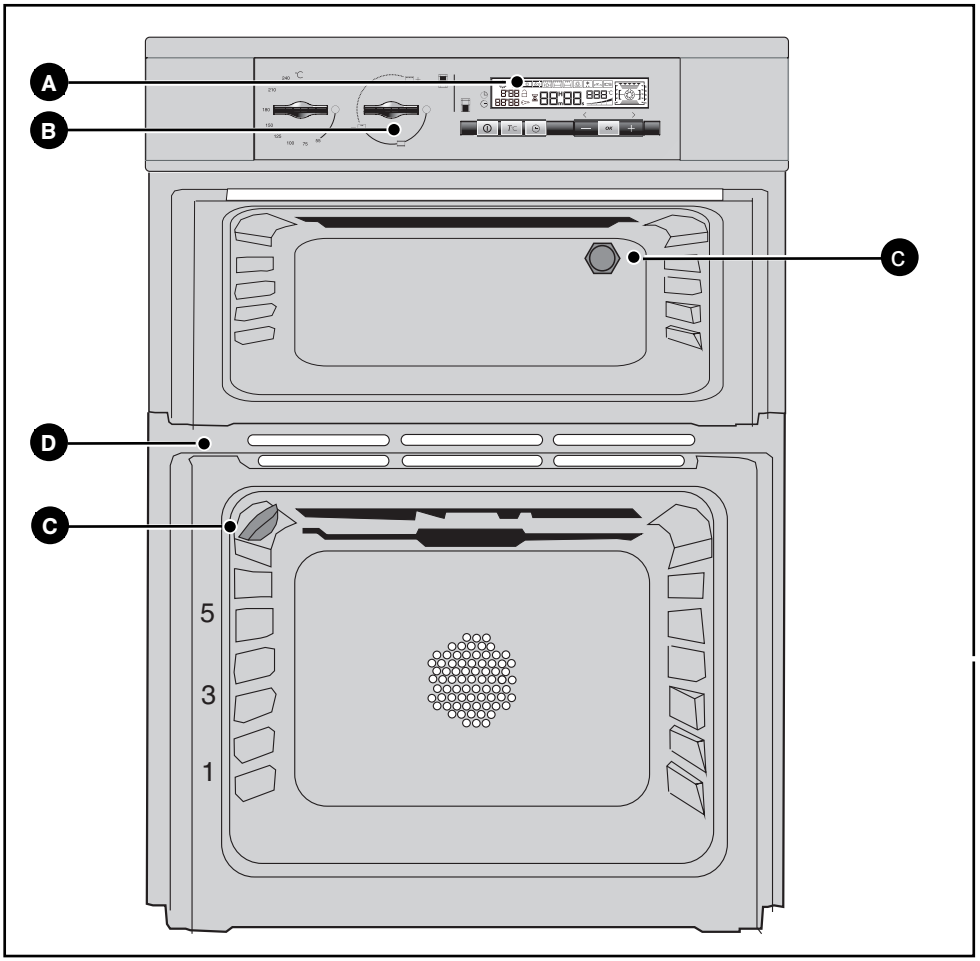
• *INTRODUCTION TO YOUR OVEN*



A Programmer

B Controls

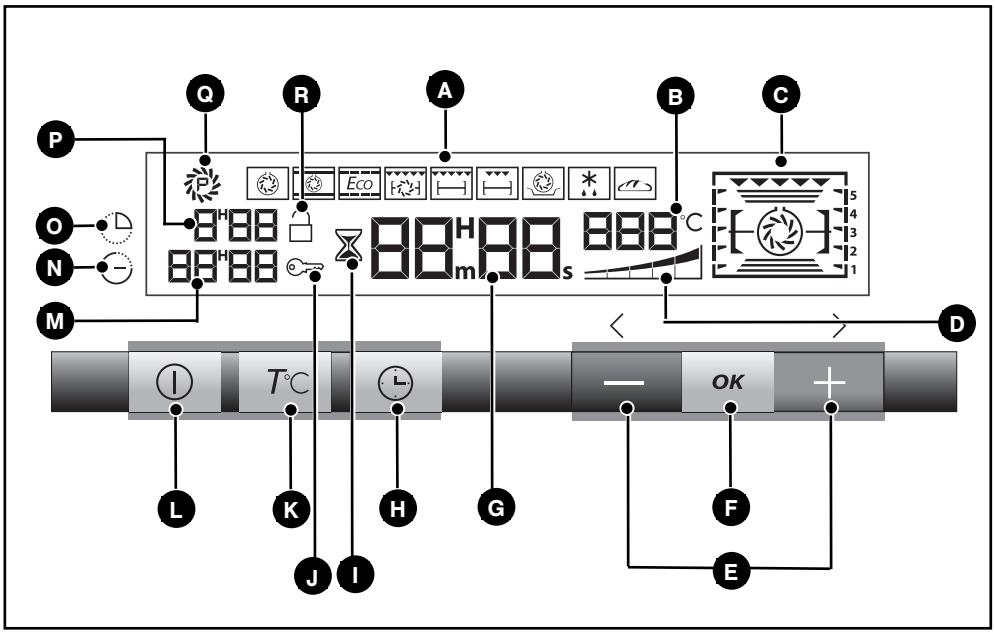
C Lamp

D Wire shelf supports

• Accessories

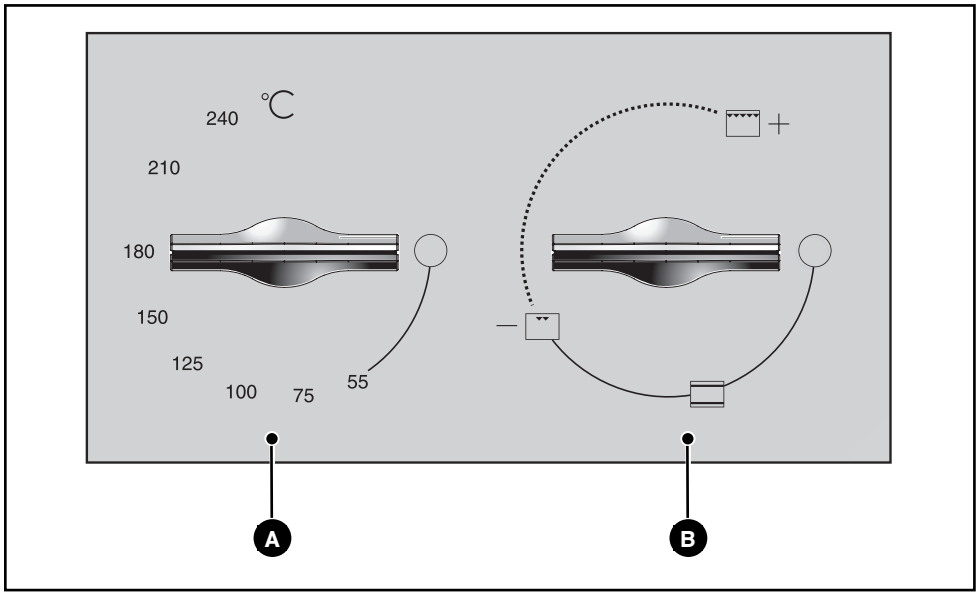
Your appliance has two safety grids with handles, one with handles for a 45 mm dish, a Lissium pastry dish and a 45 mm dish.

- ***INTRODUCTION TO THE PROGRAMMER***



- **A** Cooking modes display
- **B** Oven temperature display
- **C** Shelf support indicator and selected cooking mode indicator.
- **D** Temperature rise indicator
- **E** Adjustment buttons
- **F** Buttons for confirming settings
- **G** Clock and timer display
- **H** Setting cooking time / cooking end time and clock
- **I** Timer display
- **J** Control panel lock indicator (child safety device).
- **K** Setting the temperature
- **L** Start/Stop
- **M** Cooking end time display
- **N** Cooking end time indicator
- **O** Cooking time indicator
- **P** Cooking time display
- **Q** Cooking time display
- **R** Cleaning indicator

• *INTRODUCTION TO YOUR TOP OVEN*



A Selector of temperature.

B Selecteur of functions.

• *USING THE PROGRAMMER*

• *How to set the time*

- When plugged in

The displays flashes 12:00 (fig.1).

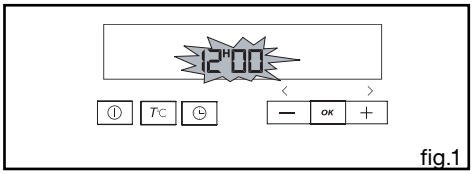


fig.1

Set the time by pressing the + or - buttons (holding your finger on the button allows you to scroll through the numbers rapidly) (fig.2).

Example: 12:30

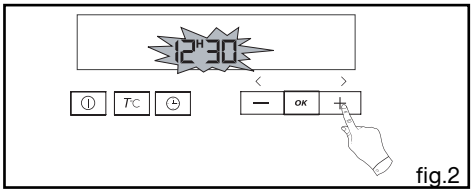


fig.2

Press the ⏲ button to confirm.
The display stops flashing (fig.3).

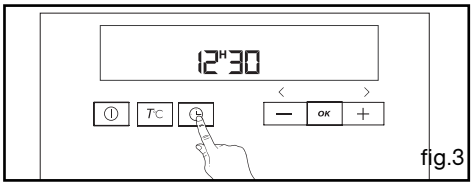


fig.3

- To set the time on the clock

Press and hold the ⏲ button for a few seconds until the display starts flashing (fig.2), then release.
Audible beeps indicate that it is now possible to set the time.

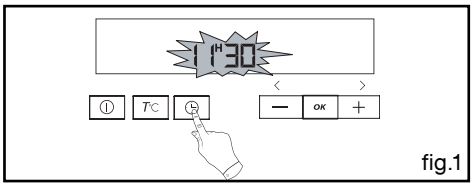


fig.1

Adjust the clock setting with the + and - buttons (fig.2).

Press the button **OK** to confirm.

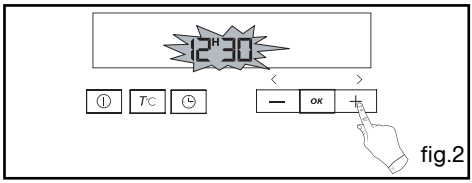


fig.2

Warning
If the OK button is not pressed, the adjustment will be automatically recorded after a few seconds.

• *Immediate cooking*

– The programmer should display only the time. It should not be flashing.

Press the ⏻ button (fig.1) then select your cooking program using the + or - buttons (fig.2).

Example: –> shelf support two recommended.

– Confirm using the OK button.

Cooking indicator self-selects. The shelf support indicator and functions appear.

The oven begins heating.

Place your dish in the oven based on the recommendation shown in the display.

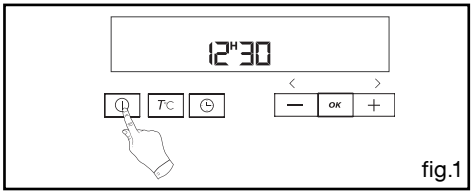


fig.1

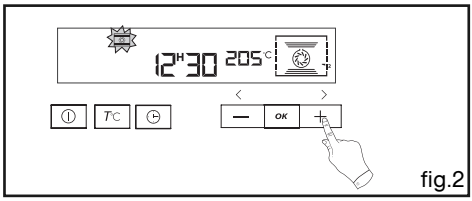


fig.2

Your oven recommends the optimal temperature for the chosen cooking mode.

You can still adjust the temperature using the T°C button under the display (fig.3).

"C" flashes in the display and indicates that you can adjust the temperature by pressing the + or - buttons (fig.4).

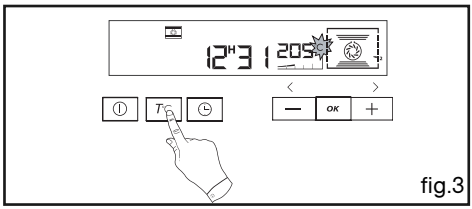


fig.3

Example: –> set to 220°C.

– Confirm using the OK button.

The temperature rise indicator displays the temperature rise in the oven.

A series of beeps will sound when the oven reaches the selected temperature.

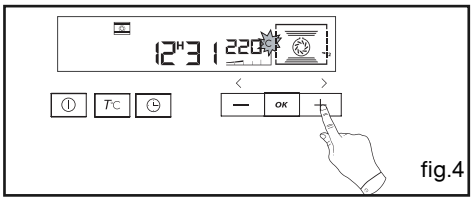


fig.4

To stop cooking, press and hold the ⏻ button for a few seconds.

Warning

After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.

Warning

All types of cooking are done with the door closed.

• *PROGRAMMED COOKING*

- *Cooking with immediate start and programmed duration*

- Select the desired cooking mode and adjust the temperature (see paragraph: immediate cooking).

- Press the ⏲ button until the cooking time indicator starts to flash ⏲.

The display flashes 0:00 to indicate that you can now adjust the setting (fig.1).

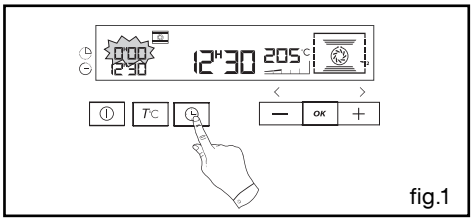


fig.1

- Press the **+** or **-** buttons to set the desired time.
Example: 30 mins cooking time (fig.2).

– Confirm using the OK button.

The cooking time is automatically recorded after a few seconds.
The cooking time display stops flashing.
The countdown of the cooking time begins immediately after it has been set.

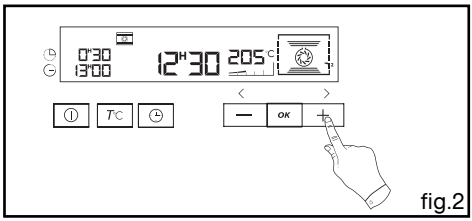


fig.2

After these three steps, the oven heats up:

A series of beeps will sound when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- the oven turns off,

- the cooking time indicator and 00:00 both flash (fig.3),

- a series of beeps sounds for a few minutes. Press any button to stop the beeping.

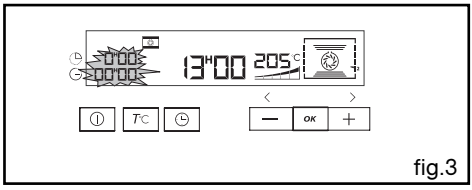


fig.3

• *PROGRAMMED COOKING*

- *Cooking with delayed start and chosen cooking end time*

Proceed as with programmed cooking.

- Press the ◷ button until the cooking end indicator starts to flash ⊖.

The display flashes to indicate that you can now adjust the setting (fig. 1).

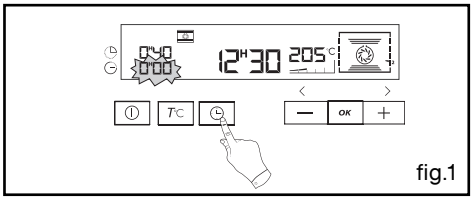


fig.1

- Press the **+** or **-** button to set the desired cooking end time.
Example: end of cooking at 16:00 (fig. 2).

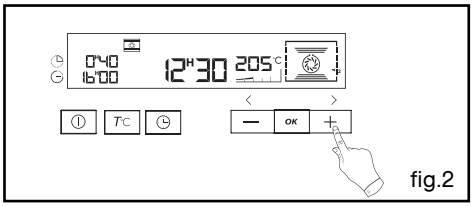


fig.2

– Confirm using the OK button.

The cooking end time is automatically recorded after a few seconds.
The cooking end time display stops flashing.

After these 3 steps, the oven heating is delayed so that cooking ends at 16:00.

At the end of cooking (end of programmed time),

- the oven turns off,

- the cooking time indicator and 0:00 both flash (fig. 3),

- a series of beeps sounds for a few minutes. Press any button to stop the beeping.

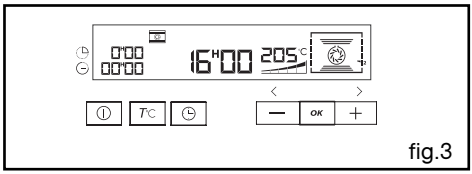


fig.3

Displays returns to the clock.

The light inside the oven turns on when cooking starts and goes out when cooking stops.

• *USING THE TIMER FUNCTION*

- Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.
In this case, the timer display has priority over the clock display.

- Press the ⏲ button 3 times (fig.1)

The timer symbol ⧖ and 0m00s start flashing.

- Adjust the chosen time by pressing the buttons **+** or **-** (fig.2).
- Press the button **OK** to confirm or wait a few seconds.

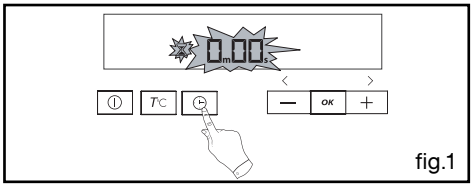


fig.1

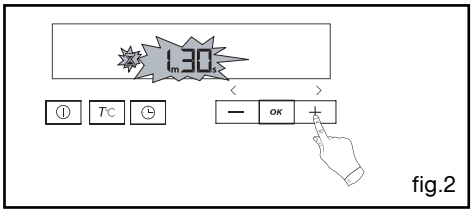


fig.2

The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds.
Once the time has expired, the timer emits a series of beeps to notify you.
Press any button to stop the beeping.

Warning
It is possible to change or cancel the timer at any time.

• *CUSTOMISING THE RECOMMENDED TEMPERATURE*

Select the cooking function:

- Press the button **OK.**

If you wish to customise the recommended temperature:

- Press the T°C button until the temperature starts flashing.
- Press the + or - button until the desired temperature appears.
- Press **OK** to confirm.

• *LOCKING THE CONTROLS (CHILD SAFETY)*

OVEN OFF

You have the option of preventing access to the oven controls by taking the following steps:

when the oven is off, hold down the button **OK** for a few seconds; a “key” will then be displayed on the screen -> access to the oven controls is now blocked (fig.1).

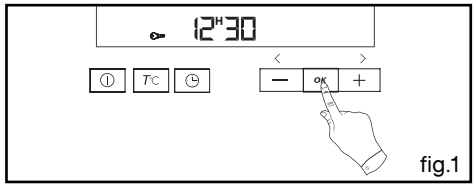


fig.1

To unlock access, hold down the **OK** button for a few seconds.
The oven controls are once again accessible.

Warning
You cannot lock the oven if you have programmed a cooking cycle.

- ***USING YOUR TOP OVEN***

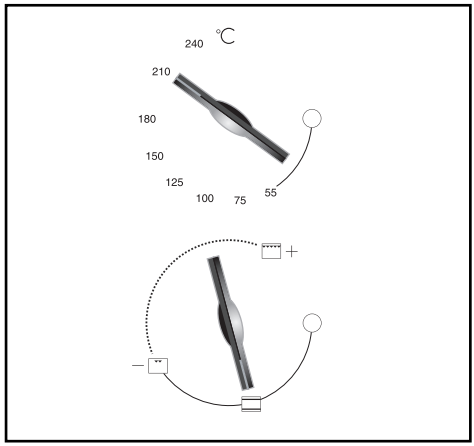
-How do you program for instant cooking?

-The programmer should only display the time; it must not be flashing.

- Turn the function selector to the position of your choice.

-Turn the thermostat to the temperature recommended for the cooking.

After these steps, the oven heats up.

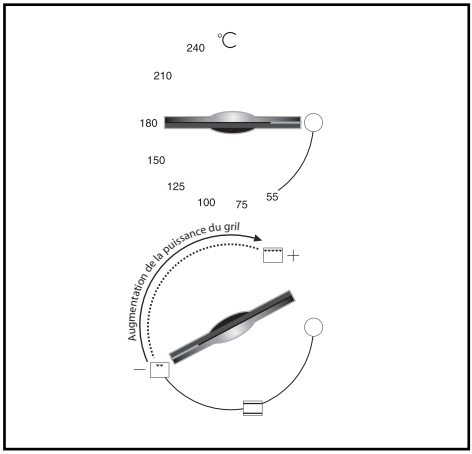


-How do you cook using the grill?

-Turn the function selector to the "grill" sequence.

-Turn the thermostat knob from the - to + position to vary the grill temperature.

-Stop the cooking by returning the function selector to zero.



*

CIRCULATING HEAT
(recommended temperature **180°C** min 35°C max 235°C)
- Cooking is by a heating element at the bottom of the oven and the oven fan.
- Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
- Recommended to retain moisture in white meat, fish, vegetables.

For cooking multiple items on up to 3 levels.

COMBINED HEAT
(recommended temperature **205°C** min 35°C max 275°C)
- Cooking controlled by the upper and lower heating elements and by the fans.
- Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a bit from the grill.
- Recommended for quiches, tarts, wet fruit tarts, placed preferebly in a terracotta dish.

*

ECO
(recommended temperature **200°C** min 35°C max 275°C)
- Cooking controlled by the upper and lower heating elements.
- This position allows for energy savings while preserving the quality of the cooking.
- The ECO position is used for energy label performance.
- All cooking is done **without preheating.**

FAN GRILL + ROTISSERIE
(recommended temperature **200°C** min 180°C max 230°C)
- Cooking controlled, alternately, by the upper element and by oven fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- The spit keeps turning until the door is opened.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all poultry and spit roasts, to thoroughly cook legs and large cuts of beef. To keep fish steaks moist.

VARIABLE GRILL, MEDIUM AND HIGH + ROTISSERIE
(recommended positions **2 or 4** - min 1 - max 4)
- Cooking done by the upper element.
- The grill on high setting covers the entire grid surface. The medium grill setting is as effective as the high setting, for smaller quantities.
- Recommended for grilling chops, sausages, toast or prawns, placed on the grid.

**** Program(s) used to obtain the results indicated on the energy label in accordance with European standard EN 50304 and European Directive 2002/40/CE.***

KEEPING THINGS WARM

(recommended temperature **80°C** min 35°C max 100°C)

- This position allows food to be kept warm by heat from the bottom of the oven along with the fan.
- Recommended for letting dough rise for bread, brioche, kugelhopf, etc, without exceeding 40°C (plate warming, defrosting).

BREAD

(recommended temperature **205°C** min 35°C max 275°C)

- Cooking sequence recommended for baking bread.
- After preheating, place the dough on the pastry dish - 2nd shelf support.
- Place a bowl of water at the botom of the oven to get a crusty and shiny crust.

• *PERFORM A PYROLYSIS (PYROLYSIS MODEL: DOP740*)*

• *Immediate pyrolysis*

Warning
Remove the grids and trays from the oven and clean any major spill residue.

- Check that the programmer is displaying the time of day and that it is not flashing.

You can choose 3 durations of pyrolysis:

P pyrolysis lasting 1 hour 30 minutes.

P pyrolysis lasting 1 hour 45 minutes.

P pyrolysis lasting 2 hours.

Press the ⏻ touch button (fig.1).
Then press once on the button - to get the symbol "**P**" flashing in the display (fig.2).
Confirm by pressing the button OK.

The pyrolysis cycle display shows a duration of 2:00 hours, but you can change this duration.
Example: pyrolysis cycle 1h45.

Press the + or - button to get the desired duration (fig.3).
Confirm by pressing the button OK.

Pyrolysis starts and the symbol stops flashing, becomes steady. The countdown of the cooking time begins immediately after it has been set.

During the pyrolysis, the symbol displays in the programmer indicating that the door is locked (fig.4).

At the end of pyrolysis. 0:00 starts flashing as well as the symbol .

- When the oven is cool, use a damp cloth to remove the white ashes.

The oven is clean and once again ready for the cooking cycle of your choice.

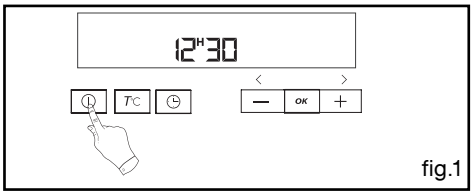


fig.1

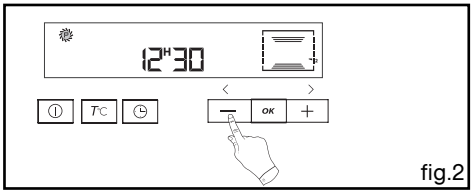


fig.2

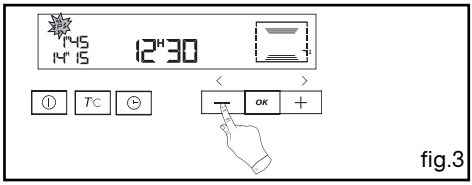


fig.3

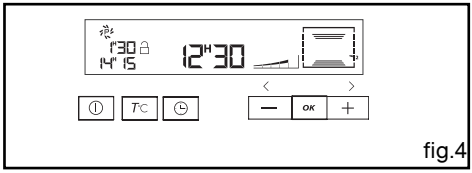


fig.4

• *PERFORM A PYROLYSIS (PYROLYSIS MODEL: DOP740*)*

• *Delayed pyrolysis*

- Follow the instructions described in the section “Immediate pyrolysis”

After validating the pyrolysis cycle by pressing the button OK:

- Press the ⏲ button.
The end of cooking symbol flashes to indicate that it is now possible to set it (fig.1).

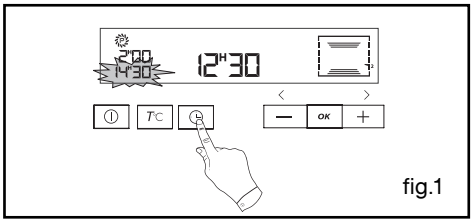


fig.1

- Press the + or - button to set the desired end time (fig.2).

Example: end of cooking at 18:00.
Confirm by pressing the button OK.

- After these steps, the beginning of pyrolysis is delayed so that it finishes at 18:00.

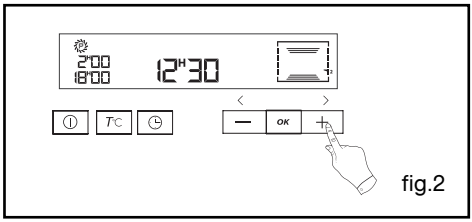


fig.2

• *SELF-DEGREASING CATALYTIC (enamelled oven) (CATALYTIC MODEL: DOC740*)*

- This oven is composed of an enclosure fitted with detachable walls covered with a special microporous enamel (catalytic enamel), which provides its self-degreasing properties. As soon as dirt appears, it spreads out and is dispersed into the microporous holes. It is oxidised on both sides and gradually disappears. The self-degreasing enamel is mainly suited for fatty, rather than sugary substances. This is why the oven floor, which is more subject to sugary overflow, is not covered with this enamel.

We strongly recommend:
- That you do not scrub these catalytic walls with metallic brushes, pointed or sharp instruments.
- That you do not try to clean them with commercial scouring products.
- When grilling food, the temperature of the walls is not always sufficient to eliminate major spattering of fat.

CLEANING
- After cooking, select the cleaning sequence.
If traces of spatter remain, they will be reduced during subsequent cooking operations.

• *SERVICE CALLS*

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate *(fig.1)*.

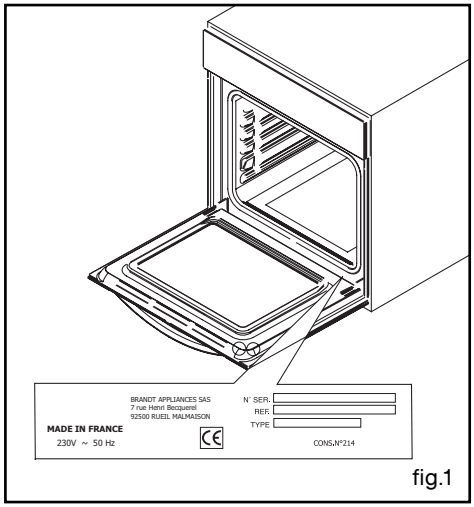


fig.1

GENUINE REPLACEMENT PARTS

During maintenance work, request that only ***certified genuine replacement parts are used.***

PIECE certifiée CONSTRUCTEUR

***** *Service provided by Brandt Customer Services, simplified shareholder company with capital of 25,000,000 Euros, 5/7 avenue des Béthunes, 95310 Saint Ouen l'Aumône - RCS Pontoise 440 303 303*

Brandt Appliances - simplified shareholder company with capital of 10,000,000 Euros RCS Nanterre 440,302,347.

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